



White Chocolate Mousse Cake with Blood Orange Bavaoise

Yield- 3 x 20 cm in diameter

Ingredients:

___ 0,455 kg Chocolate Sponge
Sponge Mix Vanilla (3020115)
 ___ 0,045 kg Cocoa Powder
 ___ 0,500 kg Whole Eggs
 ___ 0,125 kg Water
 ___ 0,125 kg Corn Oil

___ 0,060 kg Bitter Orange Jelly
Alaska 666 (1428005)
 ___ 0,500 kg Orange Juice
 ___ 1 pc Orange Zest
 ___ 0,125 kg Sugar

___ 0,100 kg Blood Orange Bavaoise
AE Blood Orange (1453001)
 ___ 0,125 kg Water
 ___ 0,500 kg Whipping Cream 35%

___ 0,025 kg White Chocolate Mousse
Alaska 666(1428005)
 ___ 0,025 kg Water
 ___ 0,250 kg White Chocolate
 Couverture
 ___ 0,100 kg Milk
 ___ 0,015 kg Sugar
 ___ 0,030 kg Egg Yolks
 ___ 0,007 kg Cornstarch
 ___ 0,600 kg Whipping Cream 35%
 a pinch of Sea Salt

Method:

- Whip high speed not more than 6 minutes (apply only for fresh eggs has been used) and 10 minutes (for packed egg has been used) and add oil slowly
- Pour into cake rings of 18 cm in diameter
- Bake at 180°C for approx. 20–25 minutes
- Allow to chill
- Pour some orange juice to **Alaska 666 (1428005)** to bloom
- Boil the orange juice, zest and sugar
- Add in the **Alaska 666 (1428005)** and strain
- Pour the jelly into a round frame of 18 cm in diameter to 1 cm thick
- Freeze
- Whip up the whipping cream
- Warm water to 60°C
- Mix **AE Blood Orange (1453001)** and water
- Gently fold in the whipped cream.
- In a round frame of 18 cm, line a layer of chocolate sponge and pipe in the bavaoise to one third of the ring
- Freeze
- Whip up the whipping cream
- Mix water to **Alaska 666 (1428005)** to bloom
- Hand-whisk the yolks, sugar and cornstarch- make sure no lumps
- Bring milk to a boil and pour into the mixture and continue to cook until a thick custard is form
- Add in the **Alaska 666 (1428005)** to the warm custard and immediately pour into the chopped white chocolate
- Mix well to get a good emulsion
- At 45°C gently fold in the whipped cream
- Cut the chocolate sponge into 3 layers
- In a round frame of 20 cm in diameter, lay down frozen blood orange bavaoise with chocolate sponge
- Then pipe in the white chocolate mousse to half
- Line the frozen jelly on top follow by a little more white chocolate mousse and another layer of chocolate sponge
- Then fill up the ring with the rest of the white chocolate mousse
- Freeze
- When frozen, glaze with Opaque Chocolate Glaze mix with cocoa butter white colourant
- Decorate as desired

